

How to use your kitchen caddy and compostable bags

Compostable bags are an effective way to contain your food scraps and keep things clean and tidy. The bags you have been provided are made of compostable corn-starch and vegetable oils.

Only bags clearly marked as *compostable* are suitable to place in your green organics bin. Plastic bags, and bags that are labelled *degradable*, are not suitable as they don't break down in compost. So avoid these bags, or put them in your rubbish bin.

More compostable bags can be purchased from local hardware stores. Look for bags certified to Australian Standard AS 4736:2006. Council will also sell additional bags to residents at cost price.

ALL FOOD SCRAPS can be placed in your kitchen caddy, and then into your green organics bin along with your lawn clippings, weeds and garden prunings.

We will accept:

- Fruit and vegetable scraps
- Bread, cake and biscuits
- Meat, bones and seafood (cooked and raw)
- Cheese and yoghurt
- Pizza boxes, shredded paper, tissues and paper towels
- Hair
- Compostable bags (made from cornstarch and vegetable oils)

We can't accept:

- Plastic bags and plastic wrapping, such as food packaging and cling wrap
- Remember if it didn't grow, it doesn't go in your green organics bin

Handy hints:

- Keep your kitchen caddy in the kitchen either on the benchtop or under the sink. The closer it is to where you work, the most you will use it.
- When full, and at least 2-3 times per week, tie off the compostable bag and place it into your green organics bin. When used this way, your roll of compostable bags should last you around 6 months.
- If you have larger amounts of food scraps, you can place them directly into your green organics bin without using a bag.
- If you have something that could cause an odour in your bin, place it in the freezer and then into the green organics bin closer to collection day.

